

2010 Food Protection Survey

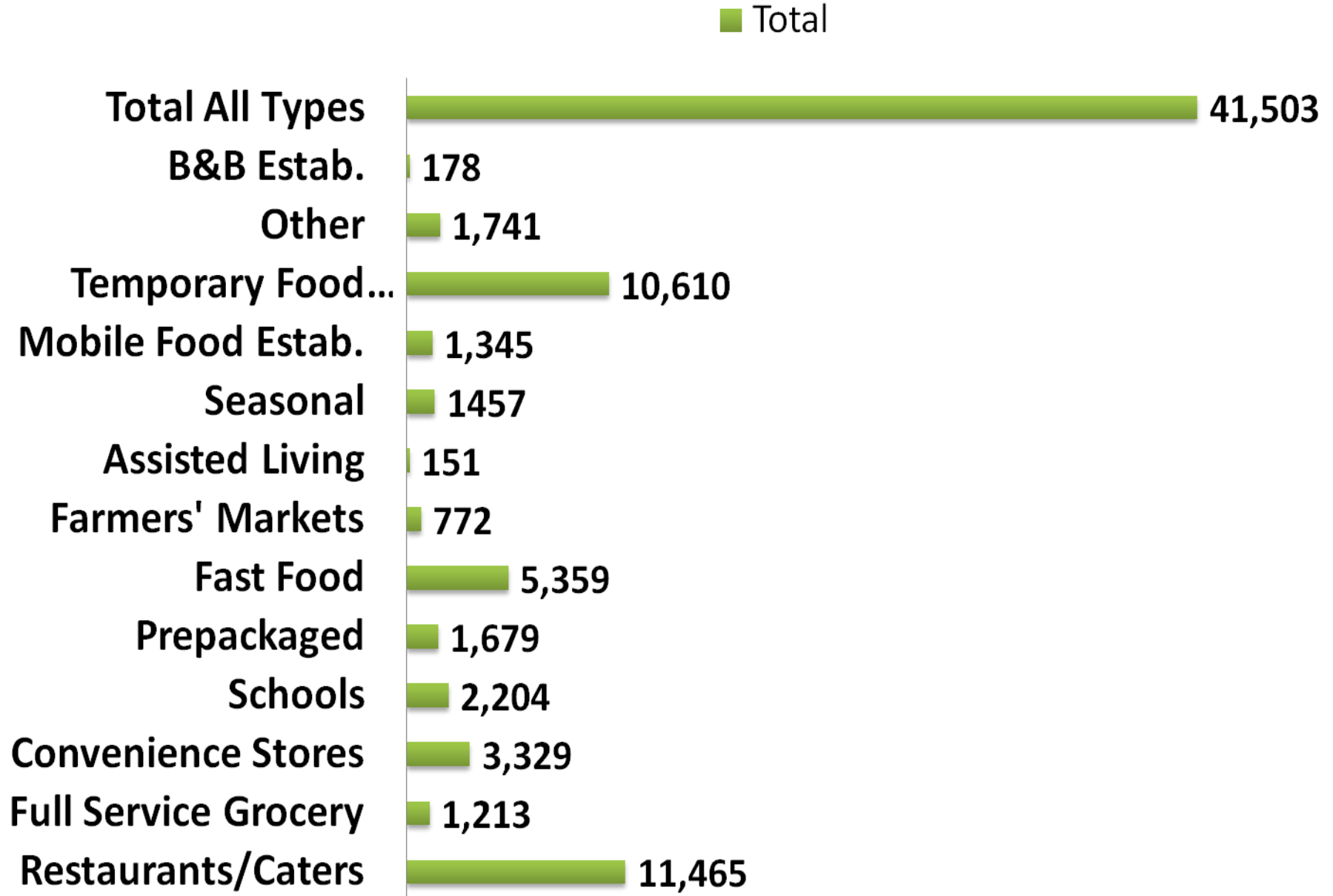
Food Protection Activities at the Local Health Department

A.Scott Gilliam, Director
Food Protection Program
Indiana State Department of Health

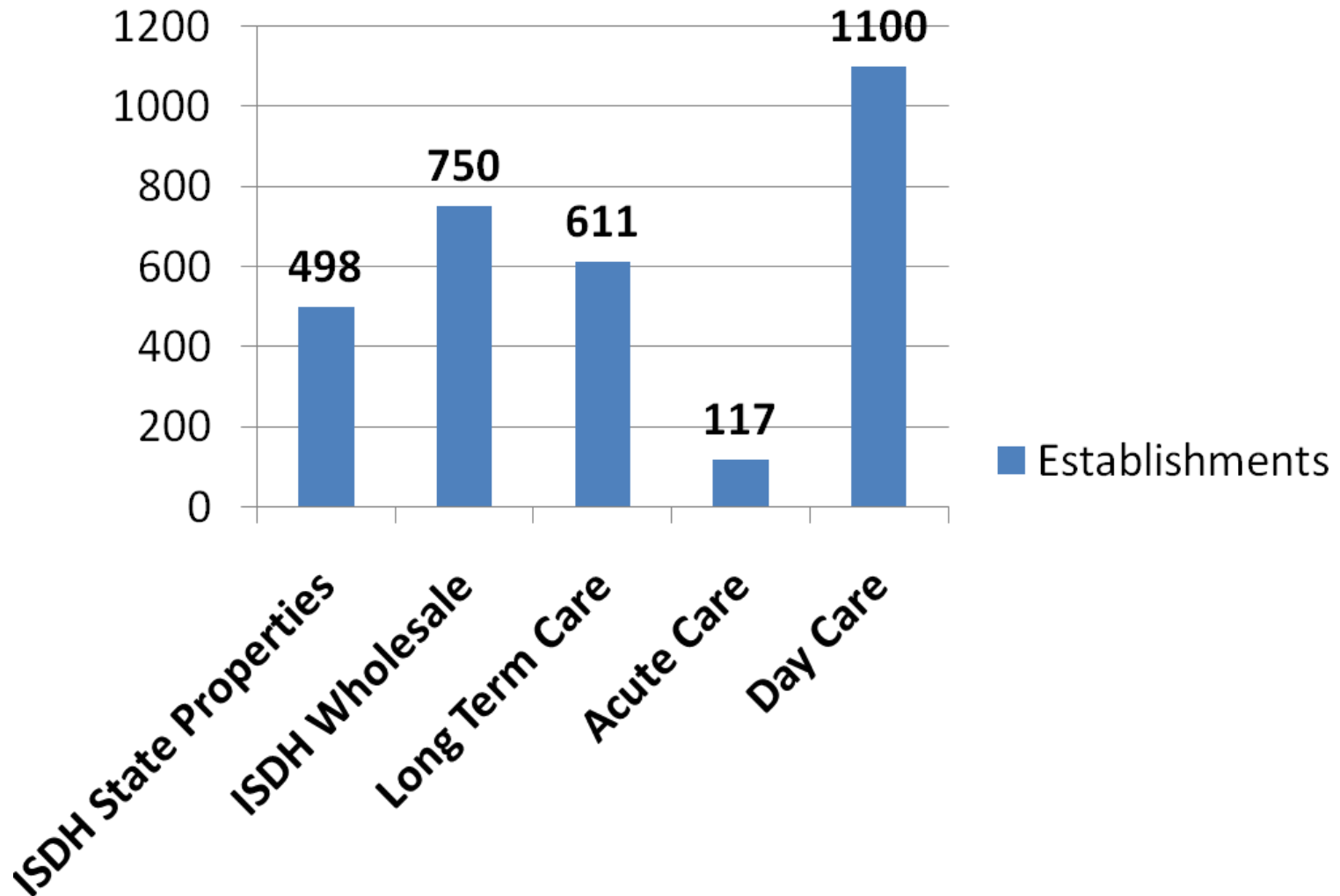
About the Survey

- **Survey conducted January-April 2010**
- **92/93 health departments responded**
- **Survey conducted by on-site interview**
- **Results entered in Survey Monkey**
- **Final report will be available in December**

Retail Food Establishments Served by LHD's

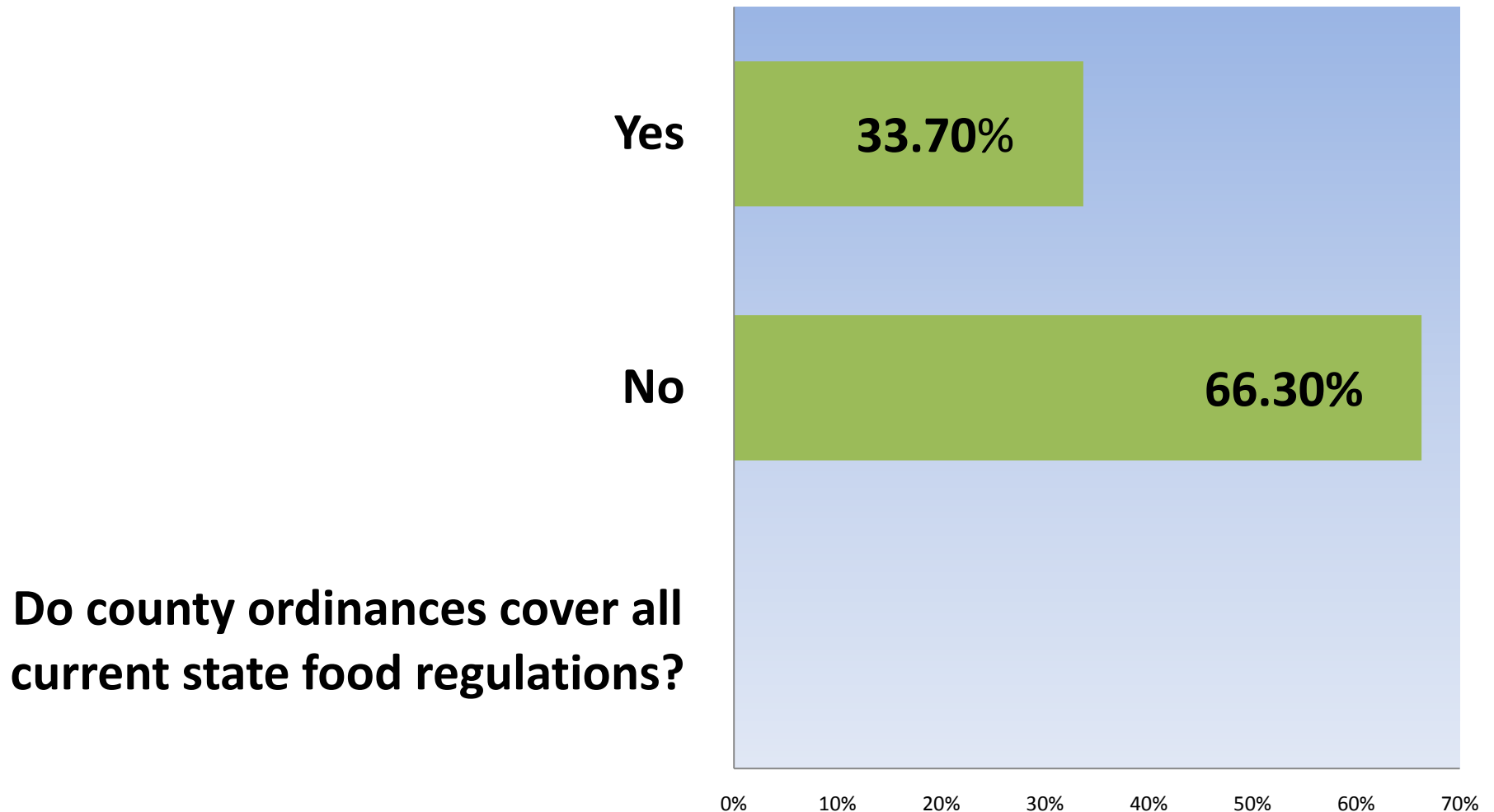


Food Establishments Served by State Agencies



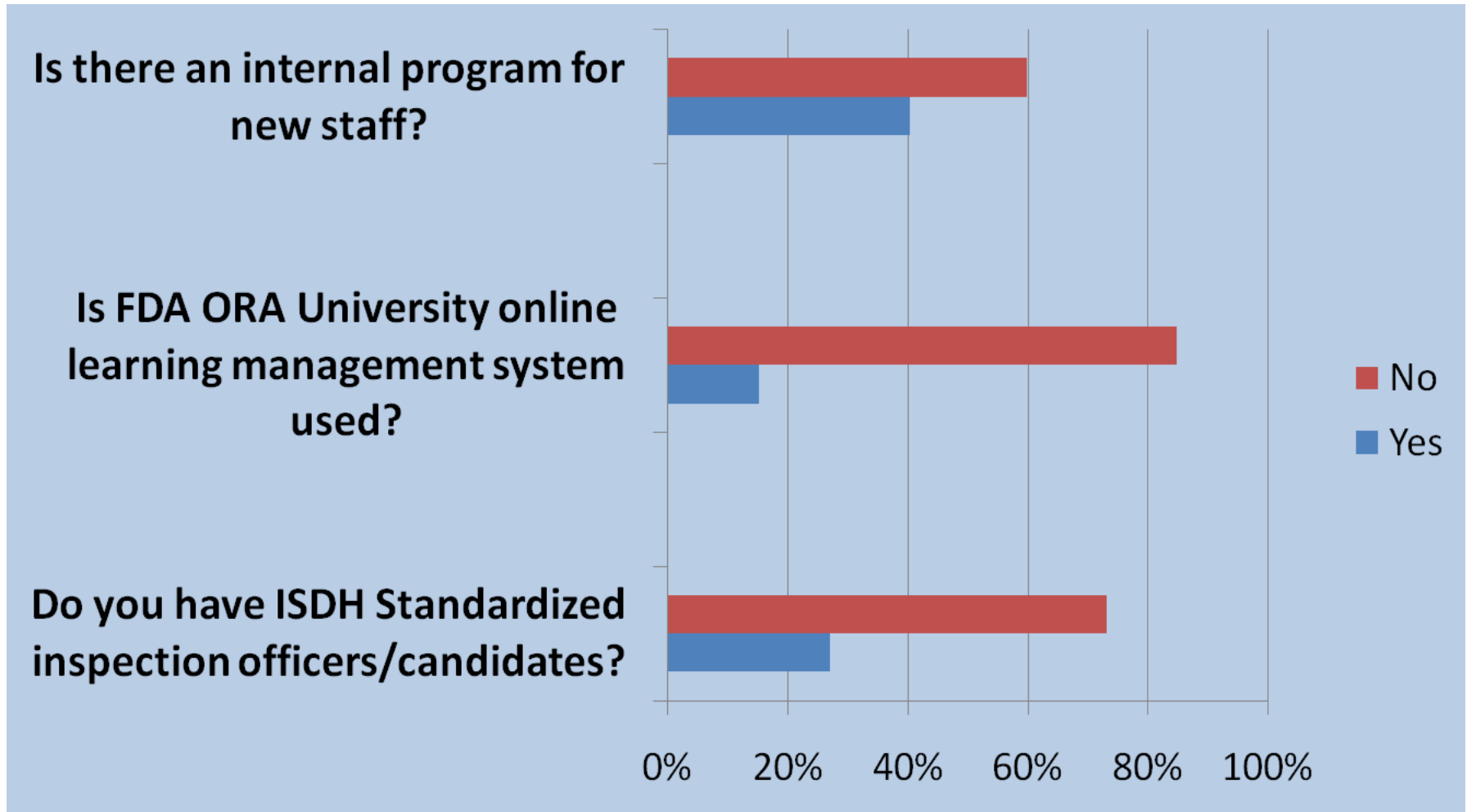
FDA Standard #1 Regulatory Foundation

Essential Service #6 Enforce Laws

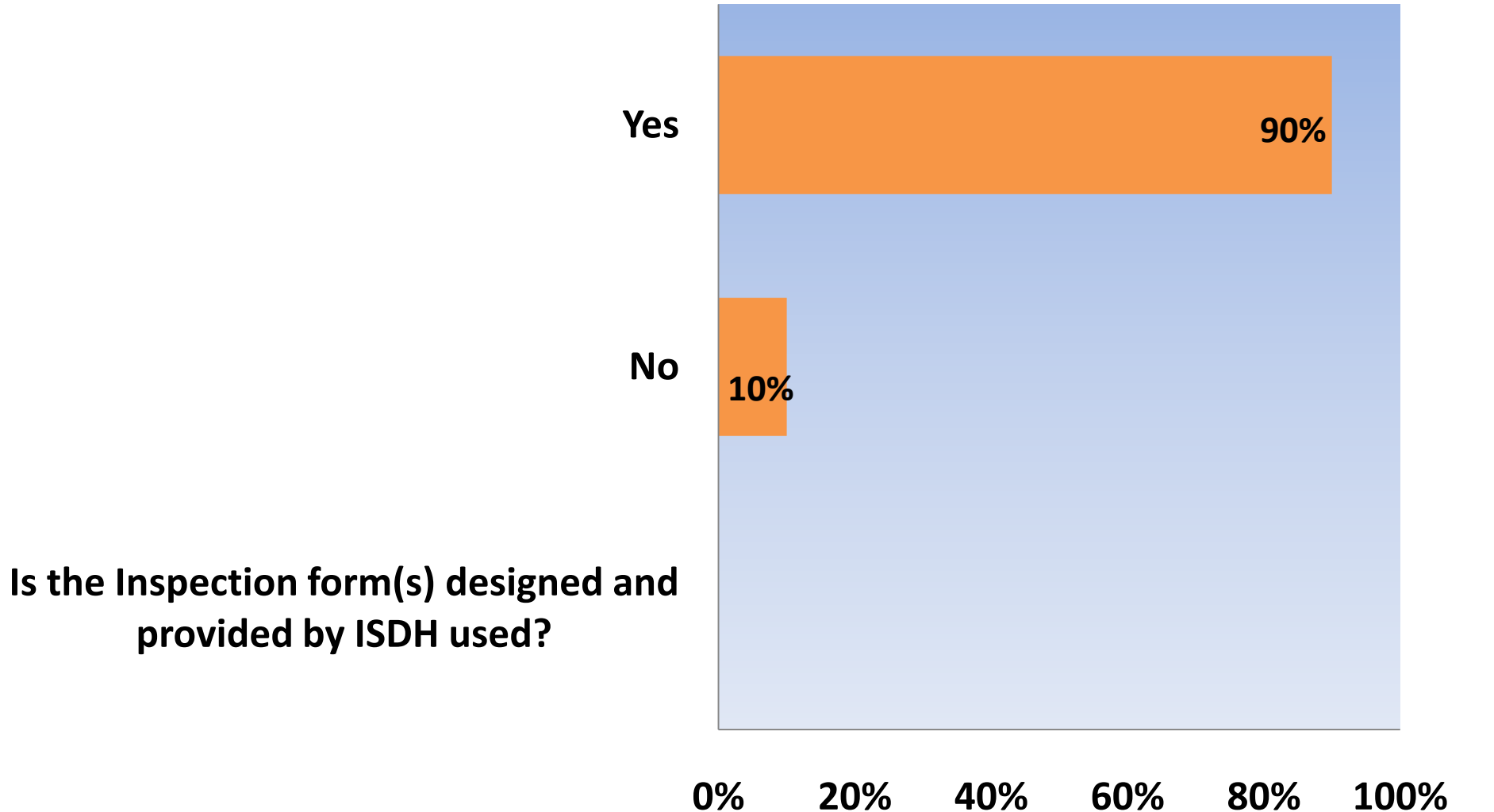


FDA Standard #2 Trained Regulatory Staff

Essential Service #8 Assure Competent Workforce



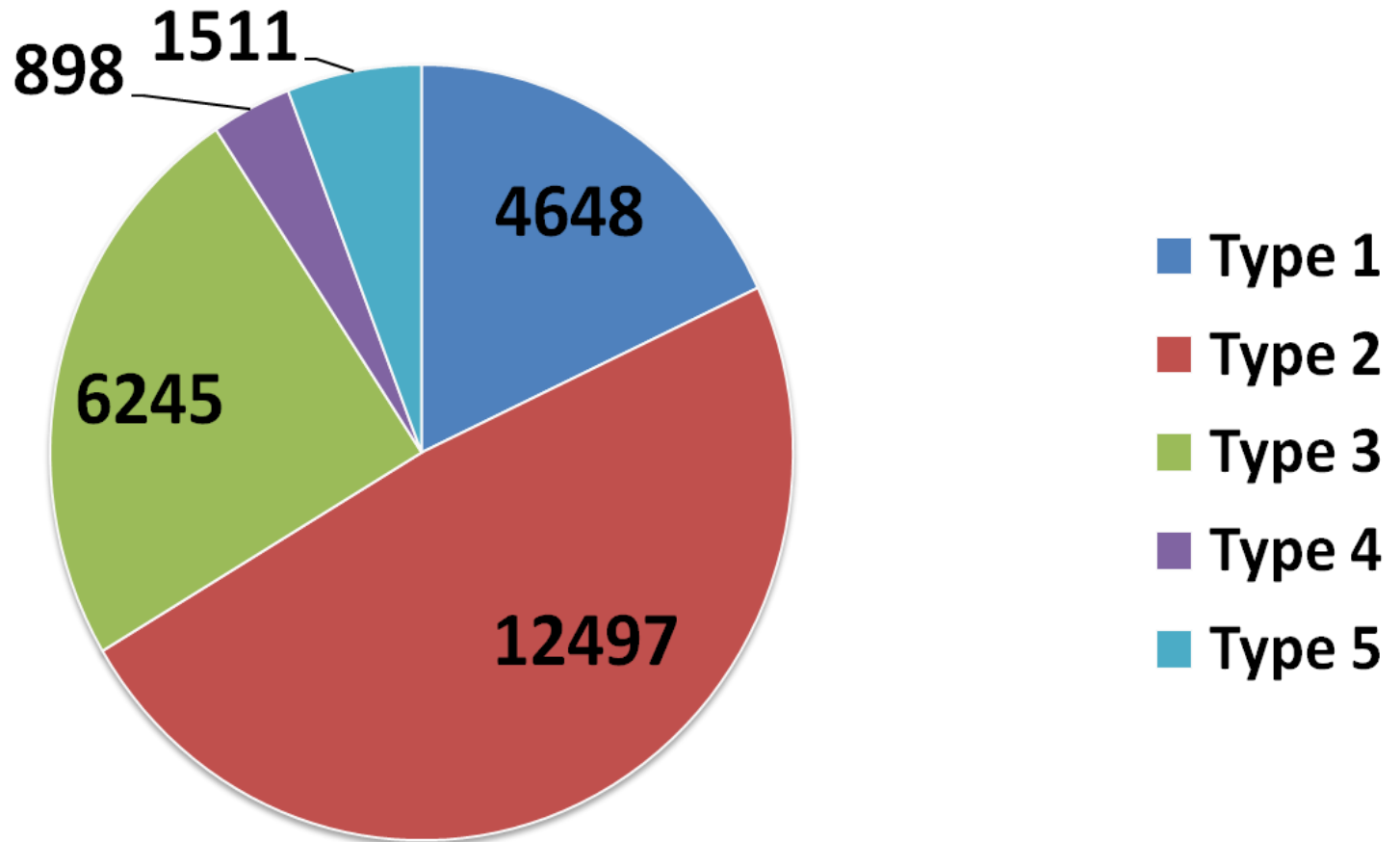
FDA Standard #3 Inspection Program - HACCP Principles
Essential Service #1 Monitor Health
Essential Service #6 Enforce Laws



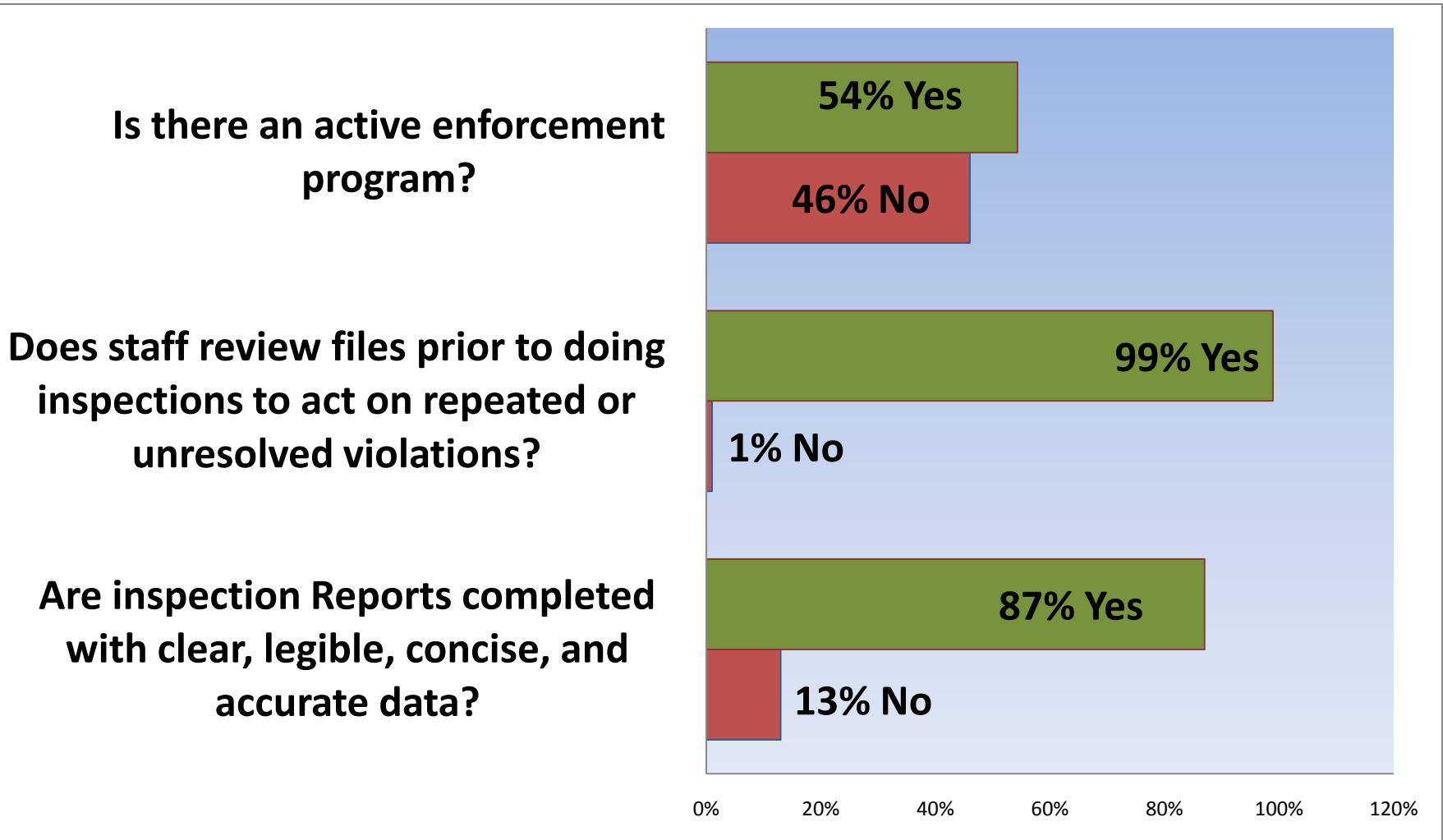
Does the LHD Establish Risk Types?

Yes 65.2%

No 34.8%



FDA Standard #4 Uniform Inspection Program Essential Service #6 Enforce Laws



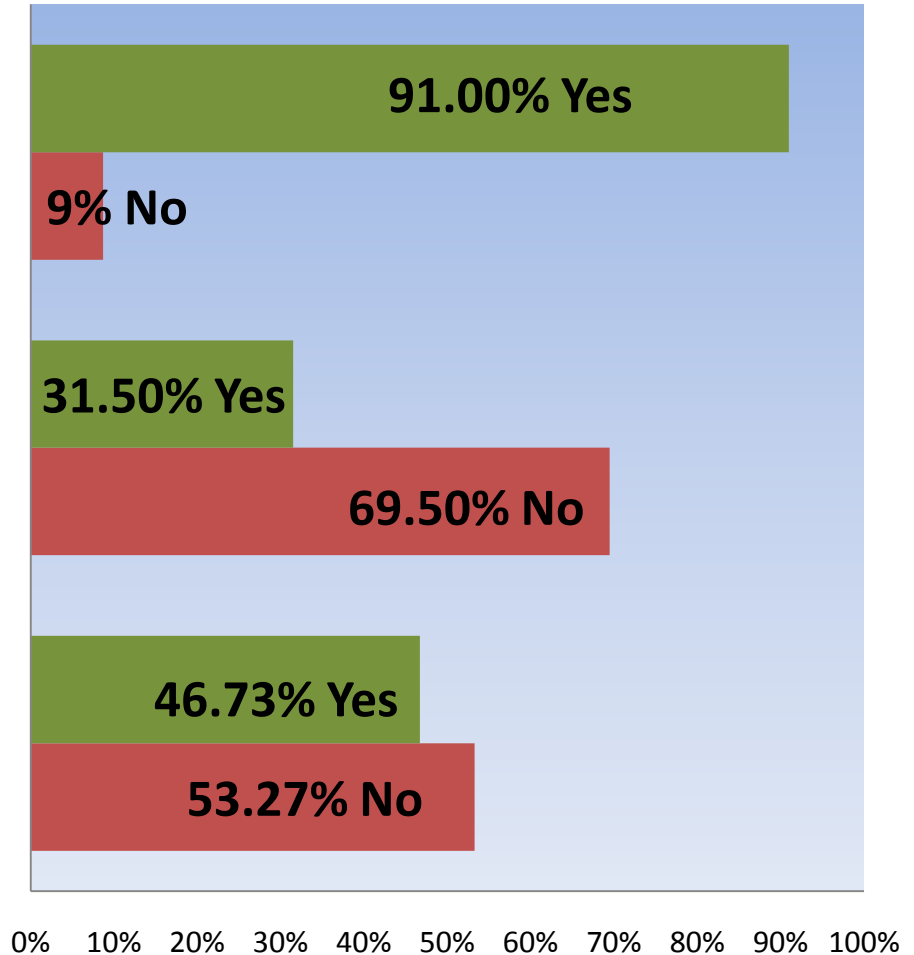
FDA Standard #5 FB Illness & Food Defense

Essential Service #2 Diagnose and Investigate

Is there a list of community contacts,
such as hospitals, clinic, fire dept.,
etc.?

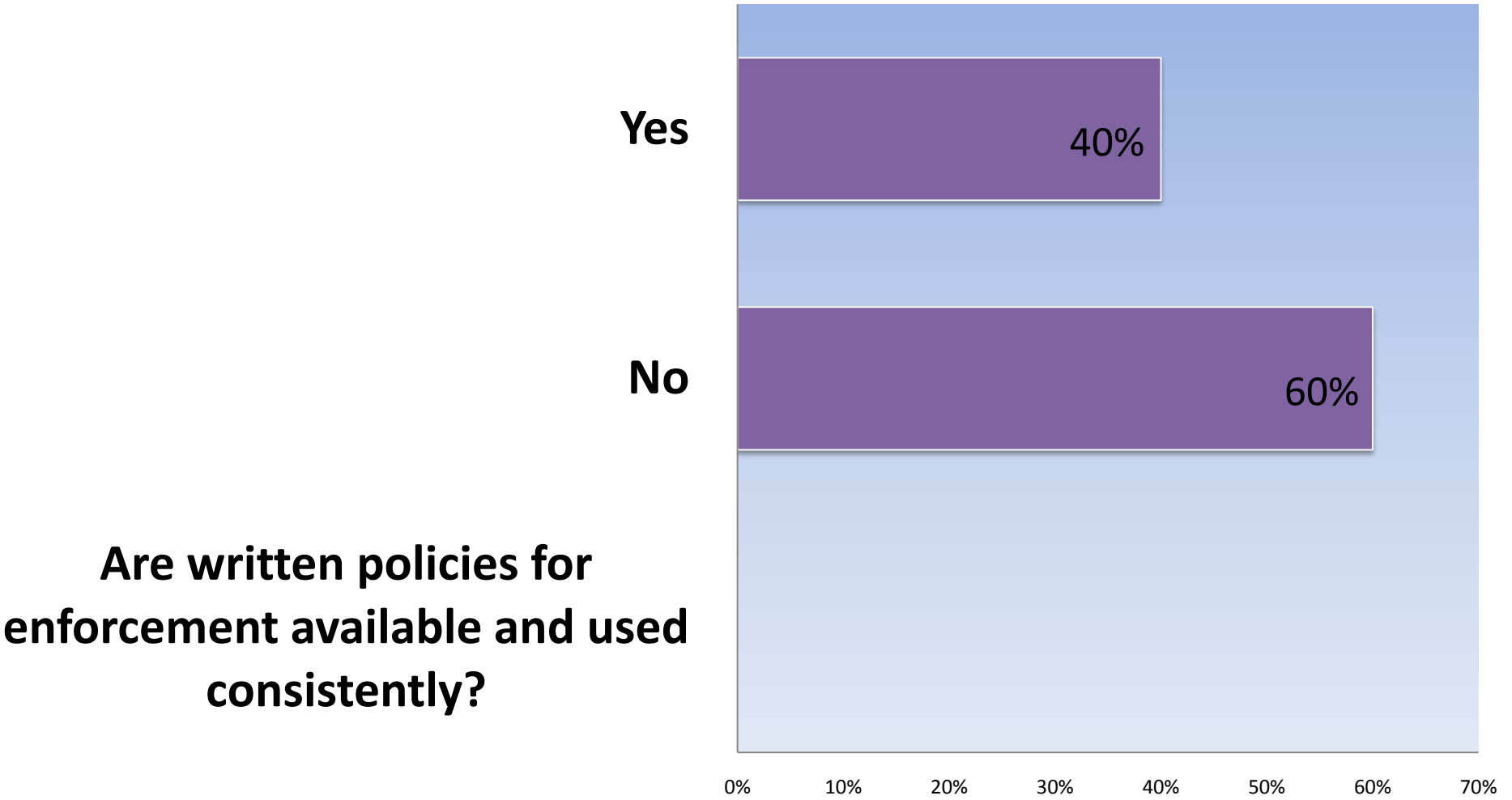
Is there a written procedure for
complaints and follow-up
investigations?

Is there a written procedure for the
investigation of foodborne
outbreaks?

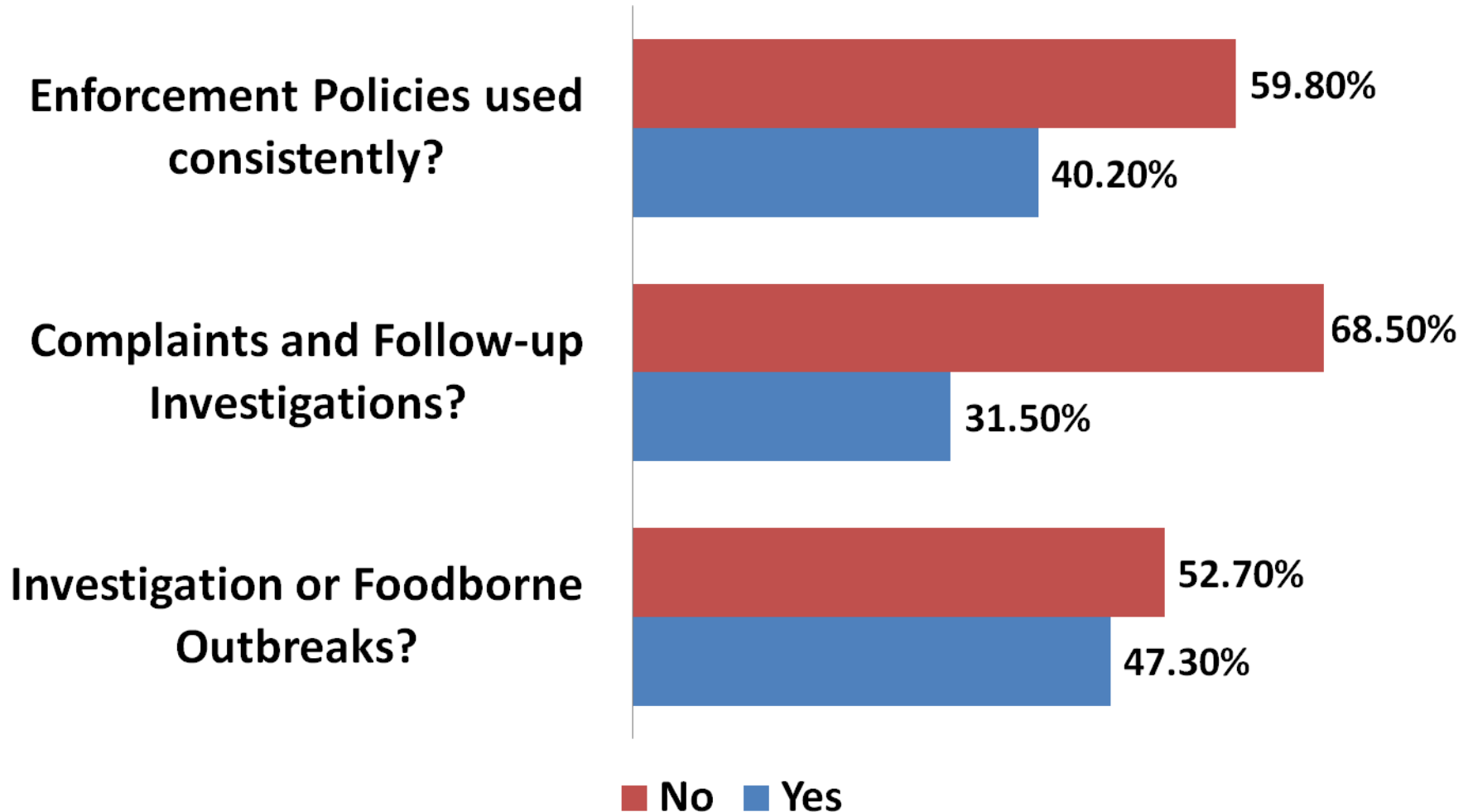


FDA Standard #6 Compliance and Enforcement

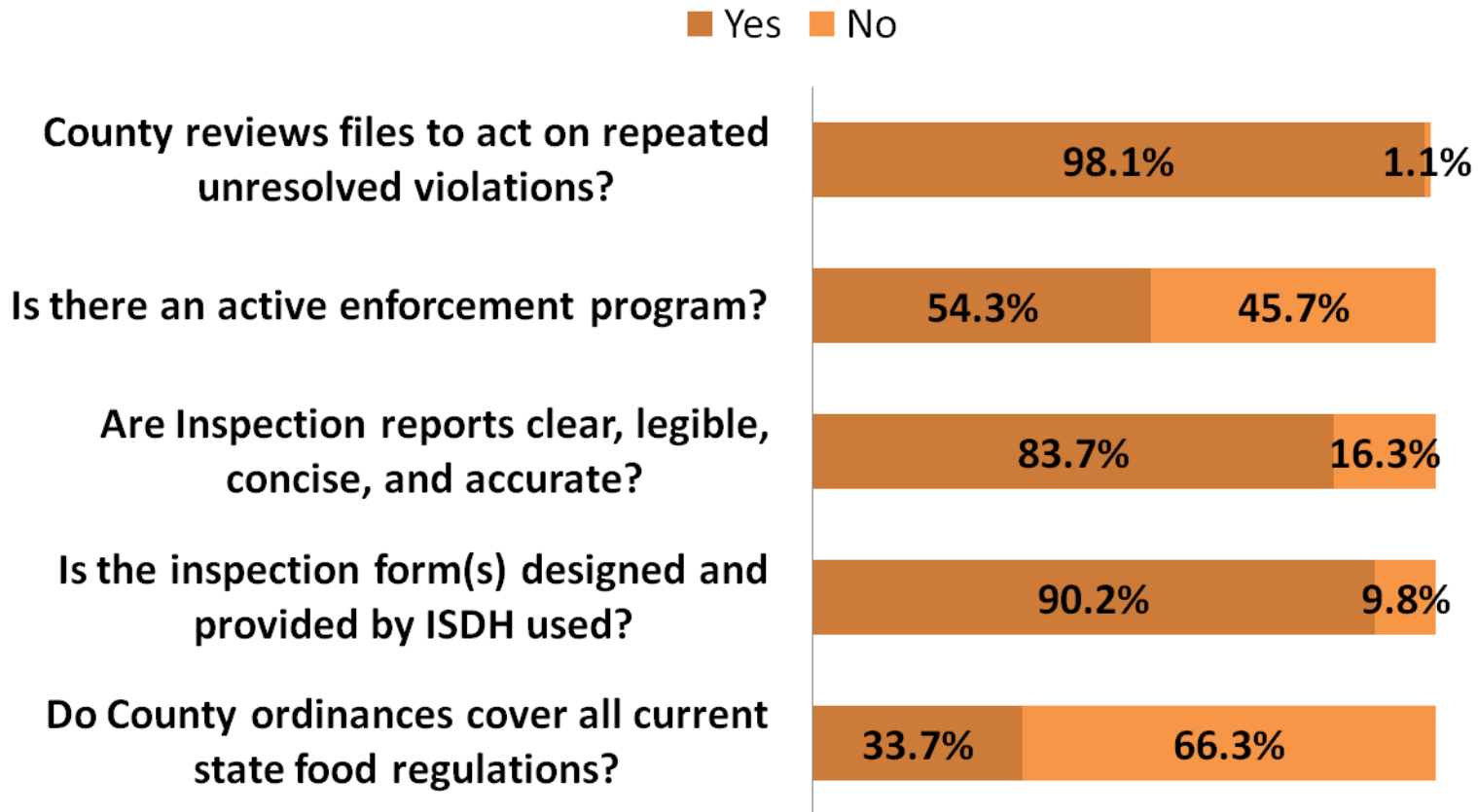
Essential Service #6 Enforce Laws



Written Policies and Procedures



Enforcement



FDA Standard #7 Industry / Community Relations

Essential Service #3 Inform and Education

**Are Staff involved
in Task Forces
and/ or
committees to
discuss food safety
with community
leaders,
consumers, and
professionals?**

Yes

68.50%

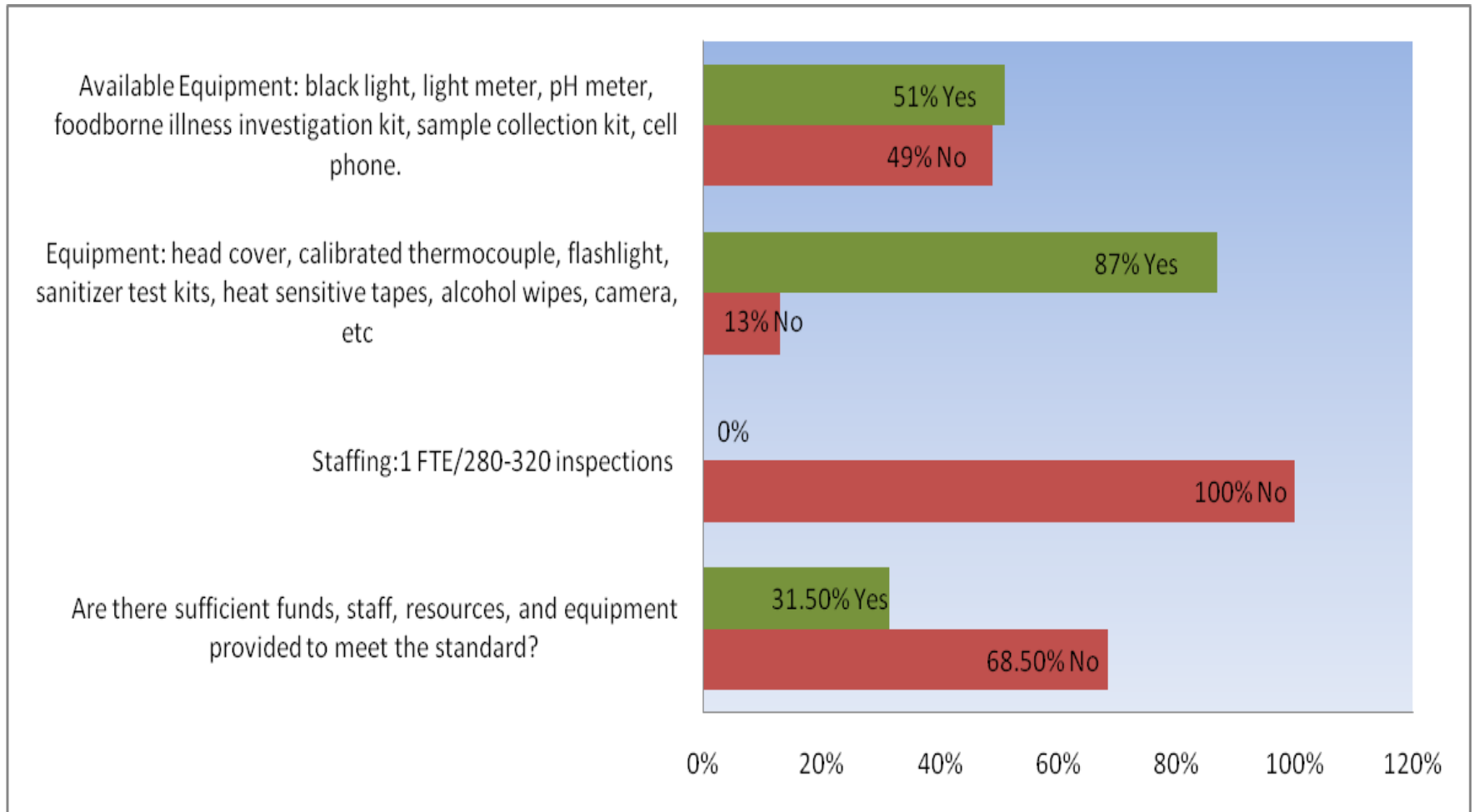
No

31.50%

0% 10% 20% 30% 40% 50% 60% 70% 80%

FDA Standard #8 Program Support / Resources

Essential Service #8 Assure Competent Workforce

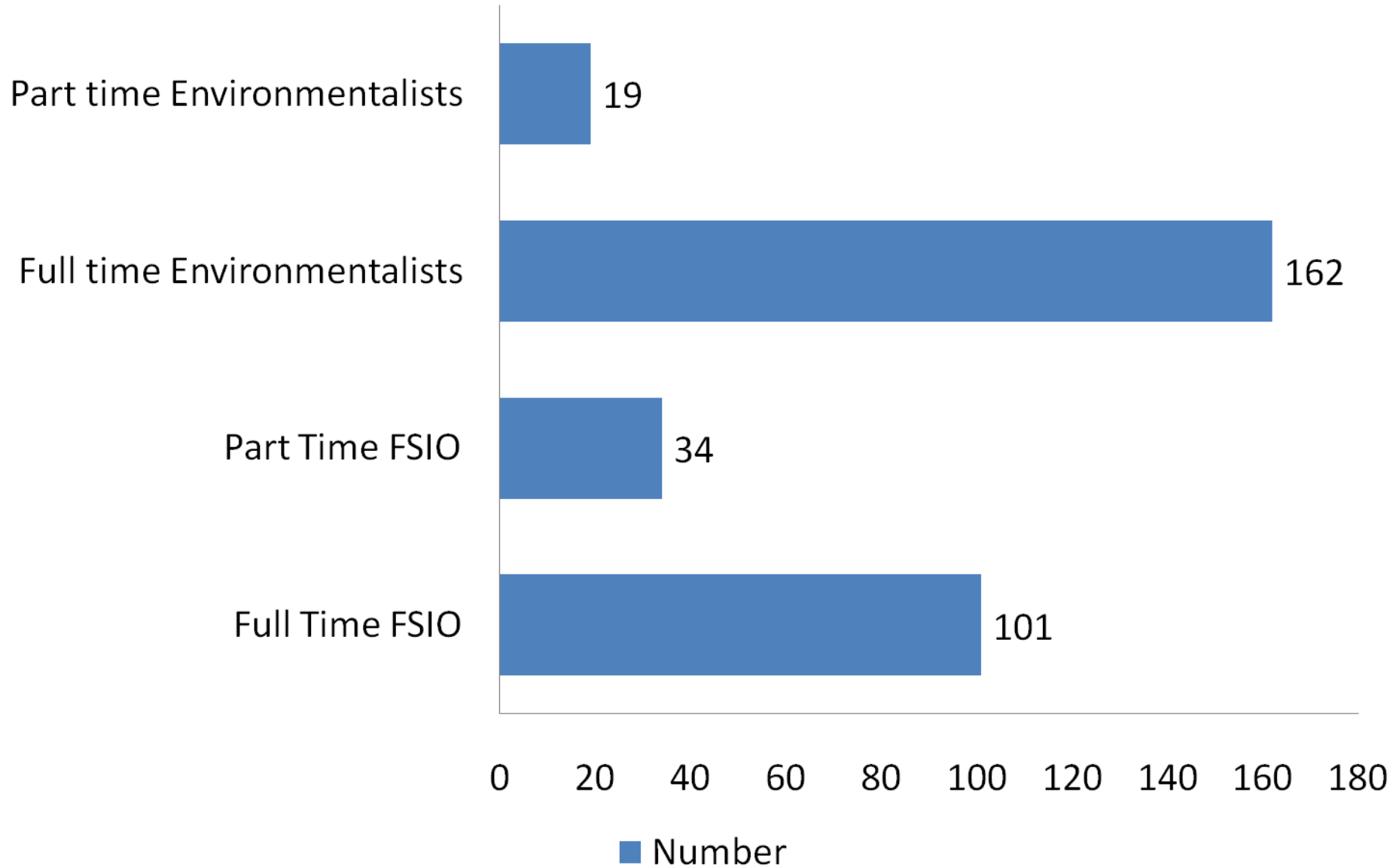


FDA Gold Standard for Staff

- **280 – 320 Inspections per FTE**
 - This is the preferred method
 - Incorporate the concept of inspection frequency based on risk
 - Includes all activities by staff, i.e. – routine, follow-up, complaint, temporary, outbreak, etc.
- This equals roughly 150 establishments per FTE if 2 inspections occur per year on *average*.

Staffing Situation

LHD Food Protection Staff



Adequate Staffing

Staffing FTE at 150

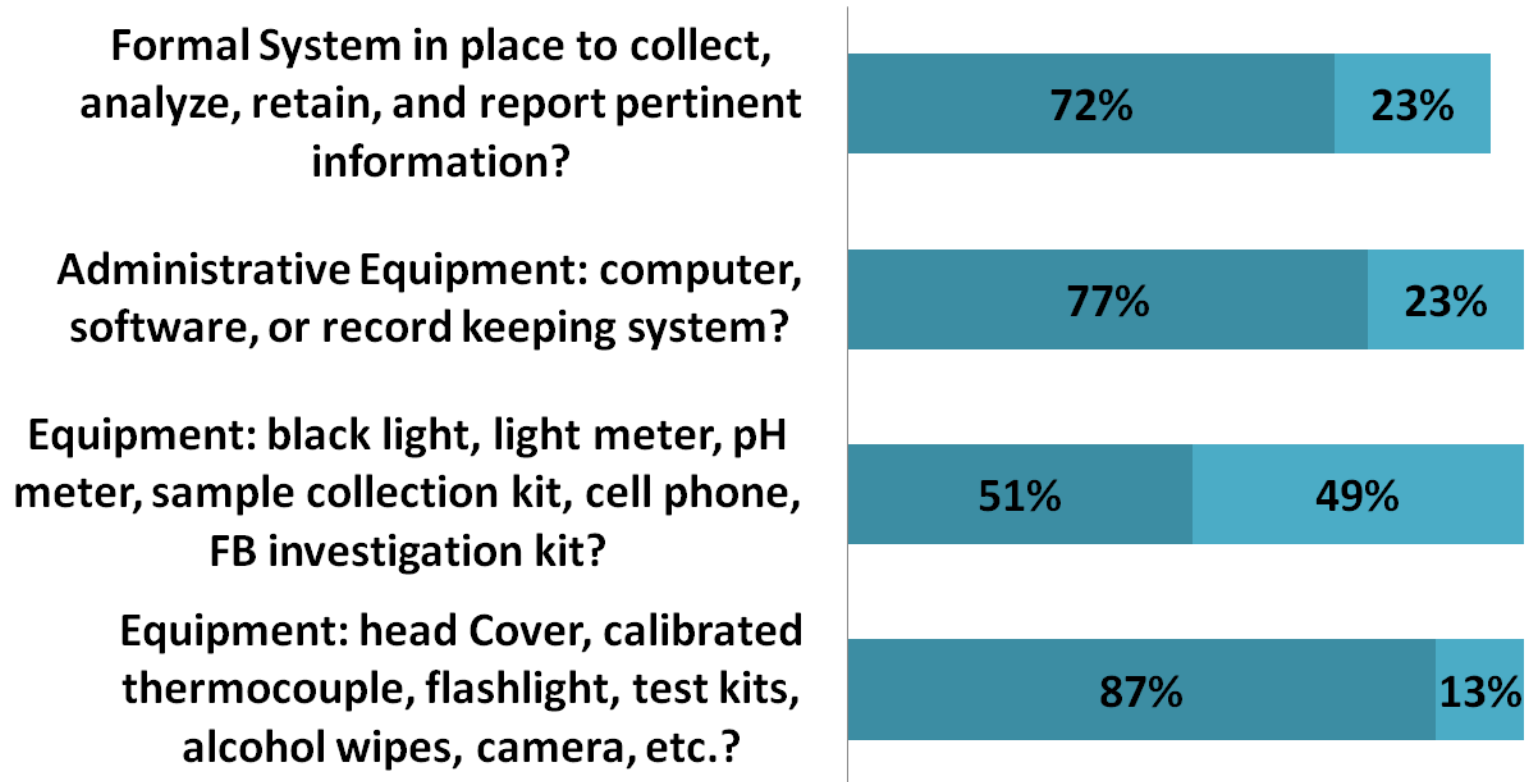


■ 93.7% Inadequate
■ 16.3% Adequate

Resources

Records Management and Inspection Equipment

■ Yes ■ No



FDA Standard #9 Program Assessment

Essential Service #5 Assure Competent Workforce

- **7.6% Enrollment**
 - **Brown**
 - **Dearborn**
 - **Hendricks**
 - **Howard**
 - **Jefferson**
 - **LaPorte**
 - **Marion**
 - **ISDH Food Protection**

Recommendations

- ✓ **Enroll in FDA Voluntary Standards**
 - Improve Training
- ✓ **Adopt Ordinance and/or Ensure Ordinances up to date – Use IEHA Model Food Ordinance**
- ✓ **Adopt Risk Based Inspections**
- ✓ **Have Written Policies and Procedures**

Contact Information:

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- Website – www.isdh.in.gov/isdh.20640.htm
- FDA Standards Enrollee Info -
<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/ProgramStandards/ucm176317.htm>

Questions?